

Hors D'oeuvre Menu #1



4300 Hoffmeister, Hwy 55 at Union
St. Louis, MO 63125 314.638.6660
www.orlandogardens.com

Catering and Special Event Design

Toasted Cannelloni Bites

-tubular pasta stuffed with tender seasoned beef cut into bite size pieces, breaded and deep fried, dusted with parmesan cheese and served with marinara sauce for dipping

Thai Chicken Sate

-tender strips of chicken breast marinated in tangy Thai seasonings and served with an spicy Asian dipping sauce

Sicilian Meatballs Marinara

-hand rolled Italian meatballs seared and served in Orlando's rich homemade marinara sauce

Miniature Beef, Turkey and Ham Sandwiches

-served on silver dollar size rolls with mayonnaise and Dijon mustard on the side

Artichoke Parmesan

-a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

Bouquetière of Fresh Crudités and Dip

-a dramatic wicker basket display filled with fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Orlando's Cheese and Fruit Display

-assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Menu #1 Saturday Evening Banquet Hall Package:

\$36.95 per person

(\$4.00 discount for Friday Evenings, Saturday Afternoons and Sundays)

Includes all the amenities of the Classic Buffet Banquet Package.
All quoted prices are subject to sales tax and a 20% service charge

(menu items subject to change)

Hors D'oeuvre Menu #2



2050 Dorsett Village
Maryland Heights, MO 63043
314.453.9000
www.orlandogardens.com

Catering and Special Event Design

Carving Station

Smoked Brisket of Beef Oven Roast Turkey Breast

-both hand carved by our Chef at the buffet served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Smoked Tomato Marmalade, Horseradish Mousse, and Honey Mustard

Arancini de Riso

-creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

Chinese Dim Sum

-traditionally stuffed won-tons "pot-sticker" style, seared on a flat grill and served with a Sweet n' Sour Dipping Sauce

Panko Chicken Skewers

-skewered chicken dipped in coconut milk and panko breadcrumbs with coconut and baked until golden brown, drizzled with a sweet Asian pepper sauce

California Rolls

-light California vegetables such as avocado, cucumber, carrot, and spinach, accented by fresh crab and wrapped in Nori seaweed and served with Wasabi Mustard and Soy dipping sauce

Fire Roasted Vegetables

-fresh asparagus, mushrooms, red pepper, zucchini and yellow squash marinated, and oven roasted dramatically served with red pepper and buttermilk dips

Orlando's Cheese and Fruit Display

-assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Menu #2 Saturday Evening Banquet Hall Package:

\$40.95 per person

(\$4.00 discount for Friday Evenings, Saturday Afternoons and Sundays)

...add one of these to accent your menu!

Cajun Grilled Shrimp or Shrimp Cocktail (or a combination).....	\$18.00 per dozen
Assorted Petite Sweet, Chocolate Strawberries, Mini Cookies.....	\$10.95 per dozen
Chefs Selection Tray Passed Hors d'oeuvres.....	\$4.00 per person

Includes all the amenities of the Classic Buffet Banquet Package.
All quoted prices are subject to sales tax and a 20% service charge

(menu items subject to change)

Signature Stations



4300 Hoffmeister, Hwy 55 at Union
St. Louis, MO 63125 314.638.6660
www.orlandogardens.com

Catering and Special Event Design

Create a special energy as guests mingle throughout this four-station menu enjoying an interactive culinary experience!

Station 1

(Choose 1 Interactive Chef Station)

Smashed Martini Bar

-guests are given a choice of a multitude of toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass! (martini glasses rented separately)

Gourmet Grilled Cheese Station

A "Comfort Food" station with a touch of class! Our chef will sear these delightful sandwiches, to order, served in petite pieces.

Brie Cheese and Walnuts on Cinnamon Raisin Bread

Colby Cheese and Sliced Pear on Brioche

Smoked Gouda Cheese on Calamata Olive Bread

Thai Chicken and Asian Vegetable Stir Fry

-tender chicken wok fried with Asian vegetables served atop jasmine rice in Chinese carryout containers complete with chopsticks.

Mini Cheese Burgers in Paradise

-prepared by our chef as your guests look on, served on miniature buns with traditional and not so traditional toppings like guacamole, bacon, and jalapeno peppers so your guests can create their own customized burger.

Shaken Not Stirred Salad "Bar"

-this is anything but your typical salad bar. This looks like a typical beverage bar with back bar filled with martini glasses.

Guests choose:

The Saki- Japanese soba noodles, Thai peanut saki dressing, Asian vegetables and duck confit

The Cosmo -Baby greens, dried cranberries, provol cheese, sugared almonds and cranberry vodka vinaigrette

The Margarita -tequila chicken, romaine, roasted red peppers, cilantro lime vinaigrette finished with tortilla straws

Your Salad Bartender puts the ingredients into a martini shaker, shakes it up and then pours it into a martini glass.

Herb Risotto Bar

-our chef will combine a rich herb risotto with an assortment of condiments chosen by each guests, to create their own personal culinary work of art.

Tenderloin Sate Masterpiece

-an artistic masterpiece, skewered pieces of tenderloin marinated with soy and Asian spices, and encrusted with white and black sesame seeds, are stuck in the center of this gilded framed picture and served vertically.

Guests choose from three sauces with paint brushes displayed on a painters pallet so they can add the finishing touch to their masterpiece.

(menu items subject to change)

Station 2

Carved Top Round of Beef

-served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Smoked Tomato Marmalade, and Horseradish Mousse
(substitute Beef Tenderloin—add \$1.50 per person)

Capellini Frittelle

-capellini pasta rolled into balls with cream and Asiago cheese, breaded and deep fried, offered with marinara sauce for dipping

Sicilian Chicken Spedini

-skewered chicken breaded with Italian bread crumbs and topped with a light lemon garlic butter

Pistachio Encrusted Salsicce Lollypops

-homemade Italian Sausage encrusted with crushed Pistachios and served on a lollypop stick for a unique presentation

Lattice Potato Chips

-home made lattice cut potato chips dusted with truffle sea salt and served in paper cones for easy mingling

Skewered Bloody Marys

-pepper vodka marinated grape tomatoes skewered and offered in a giant martini glass with lemon pepper for dipping

Station 3

Fire Roasted Vegetables with Gourmet Cheese Fondue

-fresh asparagus, mushrooms, red pepper, zucchini and yellow squash marinated, and oven roasted dramatically served with our warm chardonnay cheese sauce for dipping

Orlando's Cheese and Fruit Display

-assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted flat breads and crackers

Station 4

Assorted Petite Sweets

Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers
(actual assortment may vary)

Fresh Baked Macaroons

-half dipped in chocolate

Chocolate Dipped Strawberries

Stations Saturday Evening Banquet Hall Package:

\$44.95 per person

(\$4.00 discount for Friday Evenings, Saturday Afternoons and Sundays)

Includes all the amenities of the Classic Buffet Packages.
All quoted prices are subject to sales tax and a 20% service charge

(menu items subject to change)

Orlando Event Centers Amenities:

Event Planning Services—Our highly trained event consultants are at your service to help with every detail of your function so that it will truly be an event to remember. Orlando's has been servicing the St. Louis community for fifty years. We want to make the whole process as simple and easy for you as possible. We will be there for you from initial conceptual design to the last dance. Our consultants can also recommend companies providing special audio-visual services, entertainment, limousines, photography and videography.

Elegant Ballrooms – Choose from one of our stylishly decorated ballrooms seating from 50 to 850.

Dramatic Up Lighting for your room - accent up lighting arranged around the ballroom set to the color of your choice! You will be amazed how it transforms your ballroom into your own unique space!

Decor – Your special tables are clothed and skirted in classic white. A dance floor is provided as well as luxurious patterned carpet for guest seating. Chandeliers will set the mood for your special event. Your guests will also enjoy being seated at tables highlighted by the warm glow of our lovely crystal candle centerpieces.

Cocktail China and Linen – Your guests will be seated at round tables dressed in white linen cloths. Your guests will also enjoy your specially selected menu on our white china cocktail plates accompanied by our rose patterned forks. China cups, saucers and dessert plates are always standard at Orlando's.

Service Staff – Excellent service seems to be a lost art when you visit most places. At Orlando's, our friendly and courteous staff are uniformed to suit the occasion. This staff includes a maitre d', chef, servers, bartenders and a coatroom attendant.

Complimentary Appetizer - Orlando's specially made cheese spread is always featured at our bar to give your guests a little nosh before dinner!

Full Open Bar Service (4 continuous hours) – Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks! Included are Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught Beers, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries. Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol.

Additional Event/Bar Options:

Call Brand Bar Service (4 continuous hours)—Upgrade your bar with call brand liquors: Tanqueray Gin, Tito's Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, your choice of **three wines**: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

Add \$4.00 per person.

Bottled Beer Upgrade - Budweiser, Bud Select, Bud Light Bottled Beer and Schlafly Pale Ale (choose three) available. **Add \$4.00 per person.**

Premium Bar Service (4 continuous hours) – Upgrade your bar with premium brands: Crown Royal, Jack Daniels, Jim Beam, Tanqueray Gin, Grey Goose Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Chivas and Dewars Scotch, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

Add \$7.00 per person.

Extended Event and Bar Service:

\$1.50 per person per to extend the event and open bar per half hour

\$3.00 per person per to extend the event and open bar per half hour if you have upgraded to

Call Brand Service, Premium Service, and/or Bottled Beer.

Specialty liquors and beers are available on an à la carte basis, see your consultant for pricing!

All our bars feature all glassware at every level of service!

Hors D'oeuvres/Tapas/Interactive List

Antipasto Display

a bountiful display of Italian Cheeses, Genoa Salami, green and black olives, pepperoncini, and balsamic marinated artichokes

Arancini de Riso

Creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

Artichoke Parmesan

A rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

Asiago Cheese Puffs:

Pate a choux dough blended with imported Asiago cheese and golden fried. Somehow the center stays soft and cheesy and the out side is very crispy

Asian Egg Rolls

Traditional wontons wrapped with Asian vegetables and pork, deep fried until golden brown

Assorted Bruschetta

Roasted Garlic and Sun Dried Tomato Grilled Chicken, Asiago Cheese, and Plum Tomato Smoked Ham, Pineapple and Sweet Bell Pepper

Assorted Petite Sweets

Bite sized pastries: Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Chocolate Dipped Strawberries (actual assortment may vary)

Assorted Wraps

a variety of flavor combinations wrapped in a white flour, sundried tomato, and spinach tortillas: Turkey and fresh spinach with a Dijon cream Herb cheese w/ black olives, sun dried tomatoes and pine nuts, Southwestern Chipotle spread with black beans and red, green, and yellow peppers, Jerk chicken with a sweet tropical chutney

Avocado Pepper Tostada

a crispy pastry shelled filled with seasoned avocado and sweet but fiery red Peppadew pepper

Bacon Wrapped Filet Minis

skewered beef tenderloin bites wrapped in bacon and finished with a honey bourbon glaze

Baked Brie en Croute

baked with apple and caramel in a pastry shell and served with crostini for spreading

Beef Roulade

tender beef rolled with horseradish mousse and served on a crostini

Blue Crab Guacamole

house made guacamole blended with lump blue crab and served with multi colored tortilla chips

Bouquetière of Fresh Crudités and Dip

a dramatic and colorful display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Boursin Cheese Soufflé

miniature boursin cheese soufflés in a panko crust garnished with red grape relish

Boursin Fig Flowers

rich boursin cheese with a fig glaze baked in a phyllo shell

Boursin Shrimp Canapé

phyllo cups filled with boursin shrimp cream and garnished with red green and yellow pepper confetti

Brie Beggar's Purse

layers of crispy phyllo buttered pastry filled with fresh raspberries, toasted almonds and imported soft Brie Cheese – served warm

Bruschetta Presentation

Olive Tapenade, Red Pepper Pesto, and Feta Artichoke blends served with caramelized onion herb Focaccia crostini and sliced baguettes for spreading

Buffalo Chicken Bruschetta

tender pieces of chicken breast tossed in a Louisiana hot sauce on top of a crisp baguette, finished with melted Provolone cheese

Buffalo Chicken Lollipops

tender pieces of chicken breast tossed in a Louisiana hot sauce rolled with Provel cheese, breaded and fried until golden, served on a lollipop stick for a unique presentation

Buffalo Chicken Tortillas

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

Burger Sliders

Offered on mini fresh bakery buns with gourmet accompaniments: American and Swiss Cheeses, Guacamole, Bacon Bits, Sliced Tomatoes, Sliced Pickles, Jalapeno Peppers, Sauerkraut, Mustard, Mayonnaise, Ketchup, Home Made BBQ Sauce, and Dijon Mustard

Cake Pops

in an assortment of flavors and toppings

California Rolls

Light California vegetables such as avocado, cucumber, carrot, and spinach, accented by fresh crab and wrapped in Nori seaweed and served with Wasabi Mustard and Soy dipping sauce

Fiesta Fajita Station

Fajita grilled chicken and beef with warm flour tortillas, and fajita condiments

Filipino Street Chicken

-grilled dark meat chicken, caramelized in a Filipino BBQ Sauce

Fire Roasted Vegetables

fresh asparagus, mushrooms, red pepper, zucchini and yellow squash, marinated, roasted and colorfully displayed on white platters, served with red pepper and buttermilk dips

Forest Mushroom Strudel

an assortment of Shiitake, Cremini and domestic mushrooms combined with bread crumbs, egg and sweet peppers and baked in a light puff pastry

Fresh Fruit and Berry Display

an assortment of seasonal fruits such as cantaloupe, honeydew, watermelon, pineapple, strawberries, red and green grapes elegantly displayed

Fried Chicken Drumsticks

served with Bleu cheese dipping sauce

Garden Vegetable Wraps

marinated julienne vegetables wrapped with a roasted red pepper and almond pesto into sun dried tomato tortillas

Glass Crudités Display

a dramatic display of fresh vegetables including tear drop tomatoes, green beans, baby carrots, yellow squash, broccoli, cauliflower and zucchini served in assorted sizes and shapes of clear glass vessels on a bed of tall wheat grass. Accented by a dramatic 3' tall glass tower of multicolored peppers. Served with roasted pepper and Ranch dips

Gourmet Cheese Display

elegantly displayed imported and domestic cheeses highlighting a wedge of soft Danish Havarti glazed with a layer of rich praline this impressive display is garnished with fresh grapes and berries, served with assorted flat breads and crackers

Gourmet Cheese Fondue

a nontraditional presentation of vegetables and cheese, we start with a specially selected blend of cheeses melted with a touch of Chardonnay and serve with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread

Gourmet Grilled Cheese & Roasted Plum Tomato Soup Station

Chefs toast a variety of gourmet grilled cheese sandwiches: Brie Cheese and Walnuts on Cinnamon Raisin Bread, Colby Cheese and Sliced Pear on Brioche Smoked Gouda Cheese on Kalamata Olive Bread and present these comfort food favorites with a shot of Roasted Plum Tomato Soup (also offer without soup)

Grilled Lemon Pepper Snow Pea Shrimp

Skewered on knotted bamboo skewers and hung from jewelry trees for a unique presentation

Grilled Shrimp

marinated in flavorful spices, grilled and served chilled in large shell shaped serving piece with a rich remoulade sauce

Grilled Vegetable Focaccia Sandwiches

homemade Focaccia bread stuffed with grilled summer vegetables and a light Chipotle mayonnaise

Habanero Lime Chicken

seared with a zesty (not too spicy) honey lime habanero sauce, skewered and served chilled on a lime garnished tray

Smoked Ham Bread Bowl

Smoked honey ham and Muenster cheese baked into a bite size bread bowl topped with bacon and sweet onion jam

Herb Risotto Bar

chef prepares customized risotto to order with guest's favorite toppings: Grilled Chicken, Mushrooms, Pine Nuts, Artichoke Hearts, Sun Dried Tomatoes, Fresh Minced Garlic, Julienne Vegetables, Black Olives, Crumbled Bacon, Jalapeno Peppers, Bleu Cheese, Cracked Pepper

Hummus B'Tahini

traditional Hummus spread accented with toasted sesame and served with grilled herb and parmesan flatbread

Italian Sausage Stuffed Mushrooms

Italian Stuffed Focaccia Sandwiches

homemade Focaccia bread stuffed with chopped salami, green and black olives, provolone cheese and peppers

Jalapeno Poppers

golden brown breaded chili pepper stuffed with southwestern cream cheese

Japanese Sushi

Sushi Grade "A" tuna and salmon seasoned with spiced rice wine vinegar, and rolled with Nori seaweed, Wasabi mustard, vegetables, root of pickled ginger and short grain rice. Served with a slowly brewed soy sauce

Jerk Chicken Sate with Chipotle Dip

marinated chicken s skewered on long dramatic bamboo sticks, and grilled, served with a Chipotle pepper dipping sauce

Lattice Potato Chips

home made lattice cut potato chips dusted with truffle sea salt and served in paper cones for easy mingling

Lemon Ginger Chicken Sate

tender pieces of chicken skewered with water chestnuts and red pepper and served with an oriental dipping sauce

Lobster Salad Martini

creamy lobster salad atop a bed of mixed greens served in a mini martini glass with pastry flaxon stir straw

Louisiana Chicken Wings

deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild and not too spicy – just right!

Louisville Sluggers

Tiny smoked franks wrapped with bacon slathered in a bourbon pineapple brown sugar glaze

Mac and Cheese Cakes

Zwickel Lager, Smoked Gouda and Cheddar Mac fried with panko crumbs and finished with pork belly ribbons and a maple bacon syrup drizzle

Mac and Cheese Bar

a childhood favorite but not exactly how mom used to make it. We blend gourmet cheeses and toss with penne pasta offering guests the following toppings to customize their Mac and Cheese: Crumbled Bacon, Asparagus, Scallions, Crumbled CheezIts, Diced Chicken Breast, Roasted Red Peppers, Broccoli Florets, Grated Asiago Cheese, Italian Sausage Crumbles

Mac and Cheese Bar upgrades

*Offer 3 options: Four Cheese, Basil Pesto, Lobster, or Shrimp Macaroni

Meatloaf Lollypops

approximately 2" round slices of homemade meatloaf with an olive center for color skewered with a lollypop stick for a unique presentation and served with a sweet tomato molasses reduction

Mediterranean Beef Sandwich

freshly baked Focaccia bread filled with tender roast beef, Asiago mayonnaise and flavorful olive Tapenade

Mini Brownies and Lemon Bars

Mini Toasted Cannelloni

Bitesize deep fried beef stuffed pasta dusted with parmesan cheese and served with marinara dipping sauce

Mini Savory Shrimp Cheesecakes

with roasted red pepper pesto

Mini Sesame Tuna Tacos

seared Ahi tuna with fresh avocado and crème fraiche garnished with a roasted red pepper

Miniature Beef Wellingtons

bite size portions of beef tenderloin in a rich mushroom bordelaise and baked in puff pastry

Miniature Beef, Turkey & Ham Sandwiches

served on silver dollar size rolls with mayonnaise and Dijon mustard on the side

Miniature Breast of Turkey Sandwiches

cherry smoked breast of turkey sliced thin and piled on a miniature croissants, garnished with leaf lettuce and dressed with a roasted garlic mayonnaise

Miso Chicken Canapé with Sriracha Aioli

phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with a chili paper rice wine mayonnaise

Mojo Pork Tostada

crisp corn tortilla topped with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

Orlando's Cheese and Fruit Display

assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Orlando's Cheese & Summer Sausage Display

assorted domestic cheeses and cubes of summer sausage served with assorted crackers

Orlando's Cheese Display

assorted domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

Orlando's Pasta Station

our chef will offer "made to order" pastas with penne pasta mixed with your choice of olive oil, basil pesto, creamy Alfredo, or rich Marinara sauce, tossed with your choice of the following ingredients Grilled Chicken, Italian Sausage, Mushrooms, Artichoke Hearts, Sun Dried Tomatoes, Fresh Minced Garlic, Julienne Vegetables, Black Olives, Parmesan Cheese, Bacon Crumbles, Jalapenos

Oyster shooters

with the spicy tomato bouillabaisse

Pancetta Pear Cones

wonton cones filled with goat cheese and pancetta, finished with Asian Pear

Panko Chicken Skewers

skewered chicken dipped in coconut milk and panko breadcrumbs with coconut and baked until golden brown, drizzled with a sweet Asian pepper sauce

PBJ Cones

mini pastry cones filled with creamy peanut butter, topped with our homemade apple jalapeno jelly and garnished with a sliver of fresh apple

Peppered Pork Belly Skewers

with grilled pineapple and pickled lemon

Petite Quiche

mini quiches of ham and cheese or spinach and cheese

Philly Cheese Steak Egg Rolls

traditional Philly cheese stake wrapped in a nontraditional wonton and deep fried egg roll style

Pie Pops

a variety of mini fruit pies presented on popsicle sticks

Pistachio Encrusted Salsicce Lollypops

homemade Italian Sausage encrusted with crushed Pistachios and served on a lollypop stick for a unique presentation

Pizzettas

bite size pizzas topped with spicy chicken, Italian Sausage, or confetti vegetable and finished with a melted Italian cheese blend

Pork Belly Caramelized Onion Canapé

a crispy pastry shell baked with egg, pork belly and garnished with a caramelized onion jam

Praline Havarti Canapés

Danish Havarti glazed with rich praline and served on a crostini

Prosciutto Asparagus

tender grilled asparagus wrapped in a thin layer of Prosciutto with Asiago cheese, and then in a blanket of phyllo pastry dough, baked until crisp

Prosciutto, Boursin Cheese, & Melon Canapés

toast points spread with Boursin cheese, topped with shaved Prosciutto ham, honeydew, and cantaloupe melon

Prosciutto Wrapped Mozzarella

with Balsamic Syrup Drizzle

Raspberry BBQ Shrimp

large shrimp wrapped in bacon, and grilled with a raspberry BBQ glaze

Raspberry Brie Canapé

with Toasted Almond

Roast Beef Dijon Sandwich

tender roast beef piled on wheat baguette and dressed with a Dijon cream cheese

Roasted Garlic & Sun Dried Tomato Bruschetta

French Baguette covered with tomato salsa and topped roasted garlic, sundried tomatoes and cheese

Rolling Buffalo Chicken

chicken, Provel cheese and buffalo wing sauce rolled into balls, Breaded and deep fried until golden

Rolling Mac & Cheese

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

Rumaki

chicken livers wrapped in crispy bacon with finished with a brown sugar glaze

Salmon Display

classically decorated whole salmon surrounded by roasted poached and glazed Atlantic salmon medallions with cilantro, served with traditional accompaniments as well as a Dill, and Lemon Lime Chive Dips

Salsicce Marinara

homemade Italian Sausage served in bite size pieces in a rich marinara sauce

Savory Cheesecake Presentation

A savory version of an old classic. A blend of gourmet cheeses combined with savory ingredients creates a cheesecake not to be approached by any sweet tooth. Each cake offers its own special taste sensation. Smoked Salmon and Asparagus, Prosciutto and Spinach with Italian Olives, Mascarpone and Sun Dried Tomato Pesto. Offered with a variety of crostini and flat breads

Scallop Shooters

skewered pan seared scallops laid across the top of a tall shot glass filled with a citrus consume. Guests are instructed to eat the scallop and follow it with the shot of consume

Sesame Breaded Artichoke Hearts

served with a marinara sauce for dipping

Sesame Encrusted Chicken Sate

served with a sweet Thai Pepper Sauce

Sesame Seared Tuna Canape

Sesame encrusted Ahi tuna served on sesame wonton with wasabi aioli and pickled ginger

Sesame Tenderloin Skewer

served with a sweet Thai Pepper Sauce

Sesame Tuna Martini

seared Ahi Tuna served over soba noodles garnished with sesame wonton ribbons and served in an elegant Martini Glass with chopsticks

Shrimp Beggars Purse

crisp wonton tied with a scallion to resemble a small bag filled with shrimp and herb cheeses

Shrimp Gazpacho Shooters

a shot glass filled with chilled Gazpacho and finished with a Southwestern grilled shrimp

Shrimp Margarita

we start with a margarita glass rimmed in lime and fresh chopped cilantro, add a dollop of corn and black bean salsa topped with fried tortilla ribbons. The final touch is added to the rim of the glass, southwestern grilled shrimp

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs and topped with a light lemon garlic butter

Sicilian Meatballs Marinara

hand rolled Italian meatballs seared and served in our rich homemade marinara sauce

Skewered Bloody Marys

pepper vodka marinated grape tomatoes skewered and offered in a giant martini glass with lemon pepper for dipping

Sliders

Add these slider options to any buffet, prepared by a server on fresh mini rolls:
Roast Beef with Kentucky Bourbon Glaze and Caramelized Onions
Teriyaki Chicken with Grilled Pineapple

Slider Station Options

Offer your guests a choice of two or three of these slider masterpieces prepared at our chef's station:
-Grilled Boursin Tenderloin on toasted baguette
-Korean BBQ Pork with Kimchee
-Gorgonzola Portabella Mushroom
-Chimichurri Beef with Cilantro & Coriander
-Miso Chicken with Sriracha Aioli

Smashed Potato Martini Bar

guests are given a choice of the following toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass! Cheddar Cheese, Crumbled Bacon, Chives, Jalapeno Peppers, Sun Dried Tomatoes, Mushrooms, Bleu Cheese, Sour Cream, Horseradish, and Cracked Pepper

Smoked Chicken Empanada

tender smoked chicken breast wrapped around a fluffy puff pastry with roasted corn, bell peppers

Smoked Ham and Pineapple Bruschetta

French Baguette covered with tomato salsa and topped with smoked ham, pineapple and Sweet Bell Pepper

Smoked Salmon Asparagus

tender spears of grilled asparagus wrapped with thinly sliced smoked Salmon and served as a star burst on a round silver tray

Smoked Salmon Display

served with capers, chopped onion, tomato, hard boiled egg, cream cheese and miniature bagels

Smoked Salmon Forks

tender smoked salmon wrapped around goat cheese and finished with pistachio nuts then skewered by in-dividual cocktail forks and served vertically on a bed of rock salt, a very dramatic presentation

Southern Fried Chicken Bites

served with honey mustard sauce for dipping

Spinach Soufflés

miniatures bread bowls stuffed with a herb spinach cream and garnished with a sun dried tomato bloom

St. Louis Toasted Ravioli

breaded and deep fried to a golden brown, dusted with parmesan cheese and served with our zesty marinara sauce or dipping

Stir Fry Station

an interactive chef station served with jasmine rice, soy ginger and sweet n' sour served in Chinese carryout containers with chop sticks

Sweet n' Sour Meatballs

Szechwan Lobster Stir Fry

an interactive chef station served in Chinese carryout containers with chop sticks

Taco or Nacho Bar

A festive station for either soft or hard tacos or nachos! Your guests can prepare their own fiesta masterpiece with their choice of seasoned ground beef, jalapeno cheese sauce, Manchego cheese sauce, guacamole, sour cream, salsa, sliced jalapeno peppers, pico de gallo, and a variety of hot sauces.

You can also upgrade your bar with fajita style grilled beef and chicken!

Tenderloin Forks

beef tenderloin rolled with a cream cheese garlic mayonnaise then skewered by in-dividual forks and served vertically on a bed of rock salt in decorative leather hinged boxes – a very dramatic presentation

Thai Chicken Sate

tender strips of chicken breast marinated in tangy Thai seasonings and served with a spicy Asian dipping sauce

Three Little Pigs Sliders

mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

Tomato Dusted Shrimp Paper

shrimp pressed until paper thin seared with sundried tomato dust skewered and served on a bed of limes with a curry lime aioli for dipping

Torched Tuna and Seaweed Salad

Ahi tuna blessed with rice wine vinegar, mustard oil, sesame seeds, honey, Nori, chef seared with a blow torch for an interactive presentation, served with Sesame Seaweed Salad in dramatic Asian Spoons

Tube -O'Nuts

our server will walk around with a four foot tube of mixed nuts over his shoulder offering guests a handful as he mingles through the room

Tuna Sushi Cones

Asian vegetables folded together with sweet soy and bamboo rice in wonton cones, topped with sesame seared Ahi Tuna and finished with wasabi coated sesame seeds

Turkey and Dressing Muffins

traditional sage dressing muffins stuffed with roasted turkey
A seasonal favorite!

Tuscan Asparagus Wraps

flakey puff pastry wrapped around asparagus and genoa salami cornet dusted with parmesan cheese

Tuscan Chicken Sandwiches

grilled chicken breast with fresh sliced mozzarella cheese and fresh basil Asiago mayonnaise on home made caramelized onion focaccia bread

Tuscan Tomato Bruschetta

a crisp baguette topped with Roma Tomato, Buffalo Mozzarella, fresh basil, and drizzled with virgin olive oil

Twice Baked Mini Potatoes

tiny baked potatoes prepared with a cheddar cheese, bacon, sour cream garnished with chopped chive

Twisted Deviled Eggs

three twists on an old classic:

Avocado with Pico de Gallo, Sun Dried Tomato with Basil Pesto, and Bacon Ranch

Veggie Shots

we start with a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass and then finish with a single carrot stick, a single blanched green bean, and a single spear of asparagus. Each guest can take their own vegetable bouquet.

Walnut Chicken Salad on Brioche

tender chicken tossed with walnuts, grapes and a light mayonnaise served on freshly baked brioche rolls

Unique Presentations!

Floating Buffet

This is a magnificent metal sculpture with round glass shelves suspended from it, each accented by a pin spot beam of light. It gives the illusion that the food is floating in mid air. This will certainly create an exciting buzz at your event.

Rolling Masterpiece

This free standing, lighted picture frame is rolled through your event by our staff. Your choice of skewered bite-sized meats are hang from hooks within this work of art for a magical presentation.

Rolling Buffet

Allow us to bring the food to your guests. This vertical mobile buffet rolls through your event encouraging guests to help themselves from one of three shelves. The top has a 20" glowing sphere that changes color continuously. Matching smaller spheres accent the lower shelves calling a lot of attention this unique food delivery system.

Our list of hors d'oeuvres and stations is constantly evolving. Just because you do not see an item on the list does not mean we won't offer it, it just means it hasn't been put on the list YET!

You may also have an idea that we would love to try! Our sales consultants can help you put together your perfect menu for any occasion to fit any budget, just give us a call!